

# MarinTrust RS V2.0



## BYPRODUCT FISHERY ASSESSMENT TEMPLATE REPORT

MarinTrust Ltd, Unit C, Printworks, 22 Amelia Street, London, SE17 3BZ, United Kingdom

TABLE 1 APPLICATION DETAILS AND SUMMARY OF THE ASSESSMENT OUTCOME

<b>Fishery Under Assessment</b>	<b>Species:</b>	Haddock, ( <i>Melanogrammus aeglefinus</i> )
	<b>Geographical area:</b>	FAO 27 Atlantic Northeast
	<b>Country of origin of the product:</b>	France
	<b>Stock:</b>	Subareas 1 and 2 (Northeast Arctic)
<b>Date</b>	November 2020	
<b>Report Code</b>	278-2020	
<b>Assessor</b>	Virginia Polonio	
<b>Country of origin of the product - PASS</b>	FRANCE	
<b>Country of origin of the product - FAIL</b>	NA	

<b>Application details and summary of the assessment outcome</b>			
<b>Name:</b>			
Address:			
Country: France		Zip:	
Tel. No.:		Fax. No.:	
Email address:		Applicant Code:	
Key Contact:		Title:	
<b>Certification Body Details</b>			
Name of Certification Body: SAI Global			
Assessor	Peer Reviewer	Assessment Days	Initial/Surveillance/ Re-approval
Virginia Polonio	Géraldine Criquet	0.5	Initial
<b>Assessment Period</b>		November 2020	

<b>Scope Details</b>	
<b>Main Species</b>	Haddock ( <i>Melanogrammus aeglefinus</i> )
<b>Stock</b>	Subareas 1 and 2 (Northeast Arctic)
<b>Fishery Location</b>	FAO 27 Atlantic Northeast
<b>Management Authority (Country/ State)</b>	European Union and Direction des Pêches Maritimes et de l'Aquaculture
<b>Gear Type(s)</b>	Trawls, longlines
<b>Outcome of Assessment</b>	
<b>Peer Review Evaluation</b>	Agree with Recommendation
<b>Recommendation</b>	<b>APPROVED</b>

TABLE 2. ASSESSMENT DETERMINATION

Assessment Determination
<p>If any species is categorised as Endangered or Critically Endangered on IUCN’s Red List, or if it appears in the CITES appendices, it cannot be approved for use as IFFO RS raw material. Haddock (<i>Melanogrammus aeglefinus</i>) do not appear as Endangered or Critically Endangered on IUCN’s Red List, nor do they appear in CITES appendices; therefore, haddock is eligible for approval for use as IFFO RS by-product raw material.</p> <p>One stock forms part of this assessment:</p> <ol style="list-style-type: none"> <li>Subareas 1 and 2 (Northeast Arctic)</li> </ol> <p>The current HCR for haddock in this area is as follows (see details in Protocol of the 46th Session of the Joint Norwegian– Russian Fisheries Commission – JNRF, 2016):                      TAC for the next year will be set at level corresponding to FMSY. The TAC should not be changed by more than <math>\pm 25\%</math> compared with the previous year TAC. If the spawning stock falls below Bpa, the procedure for establishing TAC should be based on a fishing mortality that is linearly reduced from FMSY at Bpa to <math>F = 0</math> at SSB equal to zero. At SSB-levels below Bpa in any of the operational years (current year and a year ahead) there should be no limitations on the year-to-year variations in TAC. At the 46th Session of the Joint Norwegian– Russian Fisheries Commission in 2016 it was decided to keep the existing HCR for haddock for the next five years. Quota flexibility agreed in 2014, established that from 2015 onwards, Norway and Russia can transfer to, or borrow from the following year up to 10% of the country’s quota. ICES evaluated this HCR in 2016 (ICES, 2016) and rechecked it in 2020 (ICES, 2020a). ICES has concluded that the HCR is precautionary. Therefore the stock has been assessed under category C as there is a management plan and reference points are adopted.</p> <p>Fishery removals of the stock are included in the stock assessment process so the stock <b>PASSES</b> Clause C1.1. Further, the species is considered, in its most recent stock assessment, to have a biomass above the limit reference point so the stock <b>PASSES</b> Clause C1.2.</p> <p>Hence, Haddock (<i>Melanogrammus aeglefinus</i>) in the subareas 1 and 2 (Northeast Arctic) is <b>APPROVED</b> by SAI Global assessors in the assessment area for the production of fishmeal and fish oil under the current IFFO RS v 2.0 by-products standard.</p>
Peer Review Comments
<p>The species has been correctly classified as Category C. Haddock in subareas 1 and 2 (Northeast Arctic) is covered by a specific management regime and reference points are adopted.</p> <p>Based on the evidence provided (ICES advices), the peer reviewer agrees that the stock passes Clause C1.</p>
Notes for On-site Auditor
Empty space for on-site auditor notes

## SPECIES CATEGORISATION

**NB:** If any species is categorised as Endangered or Critically Endangered on the IUCN Red List, or if it appears in CITES Appendix 1, it **cannot** be approved for use as an MARINTRUST raw material.

### IUCN Redlist Category

Byproduct material from a species listed by IUCN (the International Union for Conservation of Nature) under the Red List for the following categories shall immediately fail the assessment;

- EXTINCT (E) AND EXTINCT IN THE WILD (EW)
- CRITICALLY ENDANGERED (CR) facing an extremely high risk of extinction in the wild.
- ENDANGERED (EN) facing a very high risk of extinction in the wild.

Byproduct material may be used from the following categories provided that all clauses in the MarinTrust standard are passed.

- VULNERABLE (VU) facing a high risk of extinction in the wild.
- NEAR THREATENED (NT) does not qualify for above now, but is close or is likely to qualify for, a threatened category in the near future.
- LEAST CONCERN (LC) Widespread and abundant.
- DATA DEFICIENT (DD) and NOT EVALUATED (NE)

TABLE 3 SPECIES CATEGORISATION TABLE

Common name	Latin name	Stock	Management	Category	IUCN Red List Category <sup>1</sup>	CITES Appendix 1 <sup>2</sup>
Haddock	<i>Melanogrammus aeglefinus</i>	Subareas 1 and 2 (Northeast Arctic)	EU and France	C	NT	No

<sup>1</sup> <https://www.iucnredlist.org/>

<sup>2</sup> <https://cites.org/eng/app/appendices.php>

## CATEGORY C SPECIES

In a by-product assessment, Category C species are those which are subject to a species-specific management regime and are usually targeted species in fisheries for human consumption.

Clause C1 should be completed for **each** Category C species. If there are no Category C species in the fishery under assessment, this section can be deleted. Where a species fails this Clause, it may be assessed as a Category D species instead, EXCEPT if there is evidence that it is currently below the limit reference point.

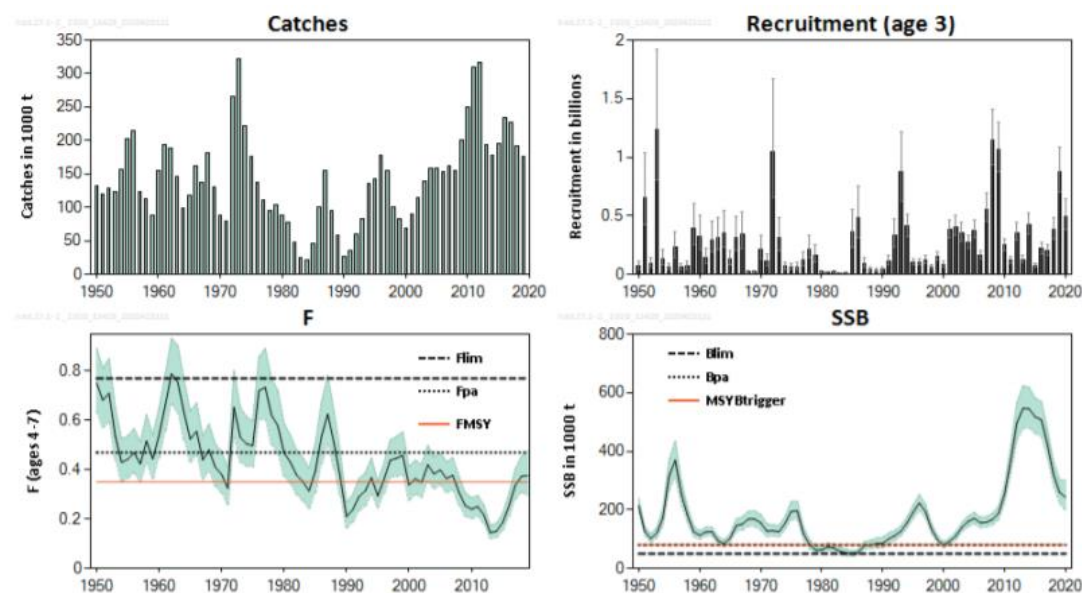
<b>Species Name</b>		<b>Haddock (<i>Melanogrammus aeglefinus</i>)</b>	
<b>C1</b>	<b>Category C Stock Status - Minimum Requirements</b>		
	C1.1	Fishery removals of the species in the fishery under assessment are included in the stock assessment process, OR are considered by scientific authorities to be negligible.	PASS
	C1.2	The species is considered, in its most recent stock assessment, to have a biomass above the limit reference point (or proxy), OR removals by the fishery under assessment are considered by scientific authorities to be negligible.	PASS
<b>Clause outcome:</b>			<b>PASS</b>

**C1.1 Fishery removals of the species in the fishery under assessment are included in the stock assessment process, OR are considered by scientific authorities to be negligible.**

The stock assessment has used different input data such as commercial landings (international landings, ages, and length frequencies from catch sampling); four survey indices (RU-BTr-Q4, BS-NoRU-Q1(Aco), BS-NoRU-Q1 (BTr), and Eco-NoRU-Q3 (Btr)); annual maturity and stock weight-at-age data from surveys. Further, from 1984, the natural mortalities are derived from the consumption of haddock (ages 3–6) by cod. Discards and bycatch are considered negligible in recent years. Therefore, all removals are considered in the stock assessment process and the fishery **PASSES** clause C1.1.

**C1.2 The species is considered, in its most recent stock assessment, to have a biomass above the limit reference point (or proxy), OR removals by the fishery under assessment are considered by scientific authorities to be negligible.**

ICES assesses that fishing pressure on the stock is above FMSY, but below Fpa and Flim, and that the spawning-stock biomass is above MSY Btrigger, Bpa, and Blim. (Figure 1).



**Figure 1.** Haddock in subareas 1 and 2. Summary of the stock assessment (weights in thousand tonnes). Confidence intervals (95%) for recruitment, F, and SSB are shown in the plots. For this stock, FMGT = FMSY and SSBMGT = MSY Btrigger = Bpa; therefore, the horizontal lines representing these points in the graph overlap. Source: ICES 2020.

Therefore, the fishery the species is considered, in its most recent stock assessment, to have a biomass above the limit reference point (or proxy) and it **PASSES** clause C1.2.

**References**

ICES. 2020b. Arctic Fisheries Working Group (AFWG). ICES Scientific Reports. 2:52. <http://doi.org/10.17895/ices.pub.6050>

JNRF. 2016. Protocol of the 46th Session of the Joint Norwegian–Russian Fisheries Commission, 17–20 October 2016 (In Russian). 117 pp. Available at: <http://www.jointfish.com/rus/content/download/502/6357/file/46-russisk.pdf>.

ICES. 2020. Haddock (*Melanogrammus aeglefinus*) in subareas 1 and 2 (Northeast Arctic). In Report of the ICES Advisory Committee, 2020. ICES Advice 2020, had.27.1-2. <https://doi.org/10.17895/ices.advice.5948>.

**Links**

<b>MARINTRUST Standard clause</b>	1.3.2.2
<b>FAO CCRF</b>	7.5.3
<b>GSSI</b>	D.3.04, D5.01

## SOCIAL CRITERION

In addition to the scored criteria listed above, applicants must commit to ensuring that vessels operating in the fishery adhere to internationally recognised guidance on human rights. They must also commit to ensuring there is no use of enforced or unpaid labour in the fleet(s) operating upon the resource.

## Appendix B: From MARINTRUST Standard V2.0 Annex 2: Fish By-product Assessment Methodology

### Definition of a Fish By-product

A by-product is a useful and marketable product that is not the primary product being produced. A marketable by-product is from a process that can technically not be avoided. This includes materials that may be traditionally defined as waste such as industrial scrap that is subsequently used as a raw material in a different manufacturing process.

"Fish By-products" refers to commodities that are manufactured from fish, including shellfish, and crustaceans in a form that is different than conventional foods and which are intended for human consumption (either directly or as a food ingredient). Fish By-products include, but are not limited to:

- By-products derived from fish, including fish cartilage, fish oils, and fish proteins; and
- By-products derived from the carapaces of crustaceans; but do not include marine plants or marine plant products.

(Canadian Food Inspection Agency Definition)

In addition, a whole fish which is rejected on an intrinsic quality ground e.g. does not meet the specification for human consumption due to physical damage or the quality is substandard. These whole fish shall in these cases be classified as a by-product from the human consumption fishery, and can be used for marine ingredients production.

A whole catch of fish that is rejected by a fish processing factory on economic grounds is not considered to be a fish by-product. This fish can only be used for marine ingredients production if the fishery has been assessed and approved under the requirements of the IFFO Responsible Sourcing Standard.

### Why utilise Fish By-products?

#### FAO Code of Conduct for Responsible Fisheries

##### General Principles Article 6

**6.7** The harvesting, handling, processing and distribution of fish and fishery products should be carried out in a manner which will maintain the nutritional value, quality and safety of the products, reduce waste and minimize negative impacts on the environment.

##### Responsible fish utilisation Article 11.1

**11.1.8** States should encourage those involved in fish processing, distribution and marketing to reduce post-harvest losses and waste.

#### Benefits of Including Fish By-Products in the MARINTRUST Standard:

1. Improved fish resource utilisation
2. Reduction in waste for nutritional value
3. 35% of fish by-products are currently used to make quality fishmeal and oil
4. Excellent Economic return
5. Better compliance with FAO Code of Conduct for Responsible Fisheries

#### What Fish By-products cannot be used?



## 1. IUCN

Fishery By-products shall Not be taken from a species listed by IUCN (the International Union for Conservation of Nature) under the Red List for certain categories;

- EXTINCT (E) AND EXTINCT IN THE WILD (EW)
- CRITICALLY ENDANGERED (CR) facing an extremely high risk of extinction in the wild.
- ENDANGERED (EN) facing a very high risk of extinction in the wild.

Fish By-product material may be used from the vulnerable category, but it shall incur a fishery surveillance conducted by the certification body prior to it being included in the scope of this standard.

- VULNERABLE (VU) facing a high risk of extinction in the wild.

The Fish By-product material from these species will be acceptable for use in the scope of this standard;

- NEAR THREATENED (NT) does not qualify for above now, but is close or is likely to qualify for, a threatened category in the near future.
- LEAST CONCERN (LC) Widespread and abundant.

Fish By-product material may be used from the following category, but it shall incur a fishery surveillance prior to it being included in the scope of this standard;

- DATA DEFICIENT (DD) and NOT EVALUATED (NE)

The fishery surveillance conducted by the certification body will review the following areas:

### Stock Assessment

- From a recognised Institution
- Fisheries are recognised as legal
- Fisheries do not contradict scientific opinion

## 2. FAO Code of Conduct for Responsible Fisheries

In addition the Fish By-products shall not come from fisheries that do not comply with the following criteria;

1. Fisheries should prohibit dynamiting, poisoning and other comparable destructive fishing practices.
2. Fishery material shall not be from IUU fishing activity nor sourced from vessels officially listed as engaging in illegal, unreported and unregulated (IUU) fishing activity.

### Sources of Information

1. Food Standards Agency
2. Canadian Food Inspection Agency
3. DEFRA
4. GAA Feed mill BAP standard
5. EU Commission
6. IUCN